

What it claimed is

1. Pharmaceutical composition obtained from the green or mature fruits of *Roystonea regia*, which contains a mixture of the primary fatty acids with 8 to 28 carbon atoms, including the following fatty acids: caprylic (C8:0), capric (C10:0), lauric (C12:0), miristic (C14:0), palmitic (C16:0), palmitoleic (C16:1), stearic (C18:0) and oleic (C18:1) (which includes oleic acid itself, linoleic and linolenic acids), as well as a mixture of the esters of such fatty acids. The free fatty acids are enriched from the esters hydrolisis.

2. Pharmaceutical composition which contains a mixture of the primary fatty acids and the esters thereof, according to the claim 1, characterized by the following composition in fatty acids

**Mixture of fatty acids present in the lipid extract of *Roystonea regia* fruits**

Lauric acid (C12:0)	3.0 - 40.0 %
Miristic acid (C14:0)	4.0 - 15.0 %
Palmitic acid (C16:0)	10.0 - 80.0 %
Palmitoleic acid (C16:1)	1.5 - 20.0 %
Stearic acid (C18:0)	0.1 - 5.0 %
Oleic acid (C18:1)	3.0 - 50.0 %

3. Method for the obtention of the pharmaceutical composition obtained from *Roystonea regia* according to the claim 1 and 2 including the drying, ground and sieving of *Roystonea regia* fruits, and a further separation of the extract from other components through a solid/liquid extraction in organic solvents like hydrocarbons of 5 to 8 carbon atoms, alcohols of 1 to 3 carbon atoms, as well as mixture of them, with or without a previous basic hydrolysis using hydroxides or alkalis.

4. Method of obtention according to the claim 3, including the drying of *Roystonea regia* fruits at a temperature between 10 and 100 °C for a time ranging from 1 to 1000 hours, and further ground in a proper mill, that allow obtain a particle size < 6000 µm. The time for the extraction of the components of the active extract ranges from 1 to 50 h and the temperature from 0 to 70 °C.
5. Method of obtention according to the claim 3 and 4, characterized by the use of alkaline- hydroxides or alkaline-earthen hydroxides and organic for the basic hydrolysis, specifically those of low molecular weight and more specifically sodium, potassium, calcium or ammonium hydroxides.
6. Method of obtention according to the claim 3 and 4, characterized by the use of hydrocarbons like pentane, hexane, heptane or octane for the obtention of the extract containing the mixture of fatty acids.
7. Method of obtention according to the claim 3 and 4, characterized by the use of alcohols like methanol, ethanol, n-propanol y 2-propanol for the obtention of the extract containing the mixture of fatty acids.